

02. May 2024

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Sincerely, friedrich ingredients gmbh FLAVOUR & FUNCTION FOR YOUR SUCCESS

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52.005 **BBQ-Seasoning**

from 8.30 €/kg

Seasoning & Dry Marinade [with salt]

Seasoning with little salt to marinate roasts and kebaps. Use also as an internal flavouring. For pork steaks, schnitzels, meat balls, burgers, goulash, spare ribs, grilled pork nuckles and as a poultry seasoning. Browning effect included.

BBQ-seasoning (paprika, onion, pepper, mustard, parsley, garlic, celery, spices), salt, sugar, flavour enhancer [E 621], yeast extract, flavouring, hydrolysed vegetable protein (HVP), separating agent [E 551].

20 g/kg [2 %] food product or use as desired. MOQ may apply

sachets @ 1 kg



1 kg	11.10 €/kg
20 kg	10.50 €/kg
100 kg	9.95 €/kg
200 kg	9.40 €/kg
500 kg	8.85 €/kg
1000 kg	8.30 €/kg

10.342 **Chicken Nuggets [Original]**

from 9.45 €/kg

Premium seasoning for processed chicken

Premium flavouring for Chicken Nuggets and other chicken parts, fried and frozen. Also suitable for Chicken Pop Corn, Burgers and Chicken Fingers. Very well balanced flavour profile.

Dextrose, salt, HVP (hydrolysed vegetable protein), flavouring, sugar, spices, sunflower oil, separating agent [E 551]. Recipes

Use 6 g/kg total recipe weight Use BouillonMaxx Chicken if extra chicken flavour is desired MOQ may apply

sachets @ 1 kg



1 kg	12.65 €/kg
20 kg	12.00 €/kg
100 kg	11.35 €/kg
200 kg	10.75 €/kg
500 kg	10.10 €/kg
1000 kg	9.45 €/kg

10.701 **Chicken Nuggets [Spicy]**

from 16.40 €/kg

Complete blend for spicy Chicken Nuggets

Complete blend of flavour and function for spicy Chicken Nuggets. No other ingredients for binding needed. Use predust, batter and crumb in addition, if desired.





10.701	Chicken Nuggets [Spicy] (continued)		from 16.40 €/kg
	Complete blend for spicy Chicken Nuggets		
		1 kg	21.90 €/kg
	Spices, dextrose, salt, stabiliser [E 450, E 451], granulated broth	20 kg	20.80 €/kg
	(HVP, salt, sunflower oil), sugar, spice extracts, flavour enhancer	100 kg	19.70 €/kg
	[E 621], separating agent [E 551], flavouring.	200 kg	18.60 €/kg
	[E 021], separating agent [E 001], haveuring.	500 kg	17.50 €/kg
		1000 kg	16.40 €/kg
	16 g/kg [1.6%]		
	Recipes		
	MOQ may apply		
	sachets @ 1 kg		

10.092 China Seasoning

from 9.45 €/kg

Exotic seasoning with salt

Typical Chinese seasoning with salt for many food applications, including stir-fry's, chicken wings, meat strips, finger food and other QSR foods. Best with pork and chicken.

Spices, iodised salt (salt, potassium iodate), flavour enhancer [E 621, E 627, E 631], sugar, hydrolysed vegetable protein, lemon fruit powder, leek, flavourings.

Use as desired; we recommend 20 g/kg Recipes MOQ may apply

sachets @ 1 kg



1 kg	12.65 €/kg
20 kg	12.00 €/kg
100 kg	11.35 €/kg
200 kg	10.75 €/kg
500 kg	10.10 €/kg
1000 ka	9.45 €/ka

52.009 Colorado Classic

from 13.40 €/kg

Seasoning & Dry Marinade [saltless]

Colourful blend of whole and cracked spiced to add value to meat products, and as ingredient for cooked sausage, bratwurst and meat loaf, as an outside decor for pastrami, salami, and to add value to barbecue meats and fish.

Spices (e. g. mustard seed), rape oil.





52.009	Colorado Classic (continued)	,	from 13.40 €/kç
	Seasoning & Dry Marinade [saltless]		
		1 kg	17.90 €/kg
	Use as desired; we recommend 20 g/kg	20 kg	17.00 €/kg
	Recipes	100 kg	16.10 €/kg
	MOQ may apply	200 kg	15.20 €/kg
	and a may apply	500 kg	14.30 €/kg
		1000 kg	13.40 €/kg
	sachets @ 1 kg		
40.040	Curry Madras		from 8.90 €/kg
	Medium hot, made from an original Indian recipe		
	Medium hot curry from an original Indian recipe, for all food		
	products, especially Indian cuisine and ethnic food products.		
	Trumparia armain agricular fantuscale paralare shili saulia	15.40	
	Turmeric, cumin, coriander, fenugreek, parsley, chili, garlic,		Far 7:
	fennel, spices.		
		1 kg	11.90 €/kg
	15-20 g/kg or use as desired	20 kg	11.30 €/kg
	MOQ may apply	100 kg	10.70 €/kg
		200 kg	10.10 €/kg
	hara @ OF ka	500 kg	9.50 €/kg
	bags @ 25 kg	1000 kg	8.90 €/kg
		1000 kg	0.90 E/kg
40.042	Curry Pirate		from 9.45 €/kg
	Spicy-hot, made from an original Indian recipe		
	Spicy-hot curry flavour for many dishes and prepared meals. The		
	authentic flavour of Indian cuisine! Great aroma!		
	Turnaria agricular aumin fanuscal, fanal abillian saulia	/6.2.4g	
	Turmeric, coriander, cumin, fenugreek, fennel, chillies, garlic,		F30 75.
	parsley, spices.	-	
		1 kg	12.65 €/kg
	Use as desired, but carefully - hot!	20 kg	12.00 €/kg
	MOQ may apply	100 kg	11.35 €/kg
		200 kg	10.75 €/kg
	hans @ 05 ha	500 kg	10.10 €/kg
	bags @ 25 kg	1000 kg	9.45 €/kg
		1000 kg	5.43 €/Kg
40.034	Curry Powder		from 6.65 €/kg
	Mild Curry blend		·



40.034 **Curry Powder (continued)**

from 6.65 €/kg

Mild Curry blend

Mild, well-balanced curry flavour for many dishes and prepared meals. Authentic flavour of Indian cuisine! Great aroma - only little heat!

Turmeric, cumin, coriander, fenugreek, parsley, chili, garlic, fennel, spices.

Use as desired MOQ may apply

bags @ 25 kg



1 kg	8.90 €/kg
20 kg	8.45 €/kg
100 kg	8.00 €/kg
200 kg	7.55 €/kg
500 kg	7.10 €/kg
1000 kg	6.65 €/kg

10.296 **DryFit Marinade BBQ Hot & Smoky**

from 12.90 €/kg

Dry Marinade and Base for Wet Marinade

Dry marinade to to add value and to manufacture a marinade for meat products, convenience/ fast food items.

USP:

All ingredients remain floating

The marinade adheres well to the meat.

Spices, salt, sugar, modified starch (waxy maize), HVP, spice extracts, sunflower oil, thickener [E 412, E 415]. Recipes

30% DryFit Marinade

20% vegetable oil

50% cold water

Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 8-10% to the food product.

MOQ may apply

1 kg	17.20 €/kg
20 kg	16.30 €/kg
100 kg	15.45 €/kg
200 kg	14.60 €/kg
500 kg	13.75 €/kg
1000 kg	12.90 €/kg

sachets @ 1 kg

10.291 **DryFit Marinade Buffalo Wings**

from 9.90 €/kg

Dry Marinade and Base for Wet Marinade

Dry marinade to add value and to manufacture a marinade for **Buffalo Chicken Wings**

USP:

All ingredients remain floating

The marinade adheres well to the chicken skin.





10.291	DryFit Marinade Buffalo Wings (continued)		from 9.90 €/kg
	Dry Marinade and Base for Wet Marinade		
		1 kg	13.25 €/kg
	Spices, salt, sugar, dry-glucose-syrup, acidity regulator [E 262],	20 kg	12.55 €/kg
	hydrolysed vegetable protein (HVP), flavouring, sunflower oil,	100 kg	11.90 €/kg
	separating agent [E 551].Recipes	200 kg	11.25 €/kg
	separating agent [L 551]. Neolpes	500 kg	10.60 €/kg
		1000 kg	9.90 €/kg
	40% DryFit Marinade		
	60% cold water		
	Blend DryFit with the water using a mixer or blender. From this		
	marinade, use 8-10% to the food product.		
	MOQ may apply		
	sachets @ 1 kg		

10.289 DryFit Marinade Hot Curry

from 10.65 €/kg

Dry Marinade and Base for Wet Marinade

Dry marinade to to add value and to manufacture a marinade for meat products, convenience/ fast food items.

USP:

All ingredients remain floating

The marinade adheres well to the meat.

Spices, salt, maltodextrin, modified starch (waxy maize), HVP, spice extracts, sunflower oil, thickener [E 412, E 415]. Recipes

30% DryFit Marinade

20% vegetable oil

50% cold water

Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 8-10% to the food product.

MOQ may apply

sachets @ 1 kg



1 kg	14.25 €/kg
20 kg	13.50 €/kg
100 kg	12.80 €/kg
200 kg	12.10 €/kg
500 kg	11.40 €/kg
1000 kg	10.65 €/kg

10.269	DryFit	Marinade	Oriental
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from 9.90 €/kg

Dry Marinade and Base for Wet Marinade



10.269 **DryFit Marinade Oriental (continued)**

from 9.90 €/kg

Dry Marinade and Base for Wet Marinade

Orange coloured dry marinade for oriental QSR and convenience food items requiring oriental flavour.

All ingredients remain floating

The marinade adheres well to the meat.

Salt, spices, sugar, modified starch, flavour enhancer E 621, herbs, thickening agent [E 412, E 415], acidifier [E 330], separating agent [E 551].

Recipes

13.25 €/kg 1 kg 20 kg 12.55 €/kg 100 kg 11.90 €/kg 200 kg 11.25 €/kg 500 kg 10.60 €/kg 1000 kg 9.90 €/kg

30% DryFit Marinade 20% vegetable oil

50% cold water

Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 10% to the food product. MOQ may apply

sachets @ 1 kg

10.210 **DryFit Marinade Piri-Piri**

from 9.45 €/kg

Dry Marinade and Base for Wet Marinade

Red dry marinade to to add value and to manufacture a marinade for meat products, convenience/ fast food items. USP:

All ingredients remain floating

The marinade adheres well to the meat.

Spices, salt, sugar, modified waxy maize starch, spice extracts, thickening agent [E 412, E 415], acidifier [E 330], separating agent [E 551]. Recipes

30% DryFit Marinade

20% vegetable oil

50% cold water

Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 10% to the food product.

MOQ may apply





10.210	DryFit Marinade Piri-Piri (continued)		from 9.45 €/kg
	Dry Marinade and Base for Wet Marinade		
		1 kg	12.65 €/kg
	sachets @ 1 kg	20 kg	12.00 €/kg
	Sacriets & T kg	100 kg	11.35 €/kg
		200 kg	10.75 €/kg
		500 kg	10.10 €/kg
		1000 kg	9.45 €/kg

10.287 **DryFit Marinade Tandoori**

from 9.90 €/kg

Dry Marinade and Base for Wet Marinade

Dry marinade to to add value and to manufacture a marinade for meat products, convenience/ fast food items.

USP:

All ingredients remain floating

The marinade adheres well to the meat.

Salt, spices, dry-glucose-syrup, modified starch, hydrolysed veg. protein (HVP), sunflower oil, spice extract, thickener - guar gum [E 412], xanthan [E 415].

Recipes

1 kg 13.25 €/kg

20 kg 12.55 €/kg 100 kg 11.90 €/kg 200 kg 11.25 €/kg 500 kg 10.60 €/kg 1000 kg 9.90 €/kg

30% DryFit Marinade

20% vegetable oil

50% cold water

Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 8-10% to the food product.

MOQ may apply

sachets @ 1 kg

10.268 **DryFit Marinade Teriyaki**

from 11.05 €/kg

Dry Marinade and Base for Wet Marinade

Brownish dry marinade for Teriyaki QSR food and other convenience food items requiring Teriyaki flavour.

USP:

All ingredients remain floating

The marinade adheres well to the meat.

Salt, spices, sugar, soya sauce powder, modified starch, dry caramel sugar, flavour enhancer [E 621], flavouring, sesame seed, thickening agent [E 412, E 415], acidifier [E 330], honey powder.





10.268	DryFit Marinade Teriyaki (continued)		from 11.05 €/kg
	Dry Marinade and Base for Wet Marinade		
		1 kg	14.75 €/kg
	30% DryFit Marinade	20 kg	14.00 €/kg
	20% vegetable oil	100 kg	13.25 €/kg
	50% cold water	200 kg	12.50 €/kg
	Blend DryFit with oil first using a mixer or blender. Then, add the	500 kg	11.80 €/kg
	water. From this marinade, use 10% to the food product. MOQ may apply	1000 kg	11.05 €/kg
	sachets @ 1 kg		

10.271 **DryFit Marinade Tikka**

from 8.90 €/kg

Dry Marinade and Base for Wet Marinade

Red dry marinade for Chicken Tikka and other convenience food items requiring Tikka flavour.

USP:

All ingredients remain floating

The marinade adheres well to the meat.

Spices, salt, sugar, modified starch, yeast extract, spice extracts, thickening agent [E 412, E 415], acidifier [E 330], separating agent [E 551]. Recipes

30% DryFit Marinade

20% vegetable oil

50% cold water

Blend DryFit with oil first using a mixer or blender. Then, add the

water. From this marinade, use 10% to the food product.

MOQ may apply

sachets @ 1 kg



1 kg	11.90 €/kg
20 kg	11.30 €/kg
100 kg	10.70 €/kg
200 kg	10.10 €/kg
500 kg	9.50 €/kg
1000 kg	8.90 €/kg

52.083 **DryFit+ Marinade Barbecue**

from 8.90 €/kg

Dry Marinade with Glace Appeal for Meat Products

Reddish dry marinade with visible spice particles to add value to meat and food products.

USP:

DryFit+ wraps the meat like a liquid marinade. Also suitable for film packed goods.





52.083	DryFit+ Marinade Barbecue (continued)		from 8.90 €/kg
	Dry Marinade with Glace Appeal for Meat Products		
		1 kg	11.90 €/kg
	Spices, palm oil, sugar, salt, smoke flavouring, spice extracts,	20 kg	11.30 €/kg
spices, pain oil, sugar, sait, smoke havouring, spice extracts, separating agent [E 551]. Recipes 40 g/kg [4%] or as desired.		100 kg	10.70 €/kg
		200 kg	10.10 €/kg
	Recipes	500 kg	9.50 €/kg
	1000 kg	8.90 €/kg	
	MOQ may apply		
	sachets @ 1 kg		

52.003 Garlic & Pepper

from 17.15 €/kg

Seasoning & Dry Marinade [with salt]

Colourful, coarse blend of whole and cracked spiced and salt to add value to meat products, fish and poultry products. Also for lamb, beef meat and roasts. Good salad dressing seasoning.

Spices, salt, spice extracts, flavour enhancer [E 621], barley malt.

Use as desired; we recommend 15-20 g/kg. MOQ may apply

sachets @ 1 kg

	The .	
		N.

1 kg	22.90 €/kg
20 kg	21.75 €/kg
100 kg	20.60 €/kg
200 kg	19.45 €/kg
500 kg	18.30 € /kg
1000 kg	17.15 €/kg

52.056 **Gyros** [MSG-free]

Seasoning & Dry Marinade [with salt]

Spices, salt, dextrose, sugar, rapeseed oil.

Use as desired; we recommend 15-20 g/kg. MOQ may apply

sachets @ 1 kg



from 8.55 €/kg

1 kg	11.40 €/kg
20 kg	10.80 €/kg
100 kg	10.25 €/kg
200 kg	9.65 €/kg
500 kg	9.10 €/kg
1000 kg	8.55 €/kg

10.301 **Herbs de Provence**

Authentic French Blend of Herbs

from 15.65 €/kg



10.301 Herbs de Provence (continued)

from 15.65 €/kg

Authentic French Blend of Herbs

The authentic French blend of herbs for many meat, vegetable and salad applications. Contains precious lovage. The ultimate seasoning for lamb!

Rosemary, thyme, basil, marjoram, parsley, savory, oregano, chervil, lovage.

Use as desired. MOQ may apply

sachets @ 0.4 kg



1 kg	20.90 €/kg
20 kg	19.85 €/kg
100 kg	18.80 €/kg
200 kg	17.75 €/kg
500 kg	16.70 €/kg
1000 kg	15.65 €/kg

10.044 **Hot Seasoning**

Additional seasoning to boost heat

Tastefully balanced seasoning to add heat to all food products requiring extra heat to (seasoned) meat products and ethnic foods.

Use in addition to the regular seasoning.

Spices, dextrose, sugar, salt, flavour enhancer - monosodium glutamate [E 621], spice extracts.

MOQ may apply

Use carefully according to desired heat level.

Usage recommendation:

2-3 g/kg for spicy sausage / Frankfurters

5 g/kg for spicy burgers and QSR meats

MOQ may apply

sachets @ 1 kg

Italian Herbs



from 13.40 €/kg

1 kg	17.90 €/kg
20 kg	17.00 €/kg
100 kg	16.10 €/kg
200 kg	15.20 €/kg
500 kg	14.30 €/kg
1000 kg	13.40 €/kg

52.029

Authentic Italian Herbs

Blend of Mediterranean herbs. Use in salads, sauces, pizza and pasta dishes.

from 17.15 €/kg





52.029	Italian Herbs (continued)		from 17.15 €/kg
	Authentic Italian Herbs		
		1 kg	22.90 €/kg
	Herbs (oregano, basil, thyme, rosemary, marjoram, sage).	20 kg	21.75 €/kg
	Tierbs (oregano, basii, triyme, rosemary, marjoram, sage).	100 kg	20.60 €/kg
		200 kg	19.45 €/kg
	Use as desired.	500 kg	18.30 €/kg
	MOQ may apply	1000 kg	17.15 €/kg
	sachets @ 1 kg		

52.051 **Kebap Seasoning**

from 10.65 €/kg

Spice blend for Kebap and Doner Kebap

Seasoning with salt for the authentic kebap meats, for lamb and poultry cuts. Use to add value to all meat products.

Spices, salt, dextrose, flavour enhancer [E 621]. Recipes

Use as desired; we recommend 10 g/kg. MOQ may apply

sachets @ 1 kg



1 kg	14.25 €/kg
20 kg	13.50 €/kg
100 kg	12.80 €/kg
200 kg	12.10 €/kg
500 kg	11.40 €/kg
1000 kg	10.65 €/kg

52.036 Lemon & Pepper [coarse]

Seasoning & Dry Marinade [with salt]

Coarse, colourful blend of whole and cracked spices and coarse salt to add value to meat, fish and poultry products. The classic seasoning for Carpaccio from beef or salmon. Also suitable for outside decoration.

Salt, spices (mustard), hydrolysed vegetable protein - HVP (from soya), lemon fruit powder, acidifier? citric acid [E 330], flavouring, sunflower oil, separating agent [E 551].

Like pepper: 10-20 g/kg [1-2 %] food product or use as desired. MOQ may apply



from 10.65 €/kg



52.036	Lemon & Pepper [coarse] (continued)	fı	om 10.65 €/kg
	Seasoning & Dry Marinade [with salt]		
		1 kg	14.25 €/kg
	sachets @ 1 kg	20 kg	13.50 €/kg
	- 0	100 kg	12.80 €/kg
		200 kg	12.10 €/kg
		500 kg	11.40 €/kg
		1000 kg	10.65 €/kg
10.401	Mesquite	,	from 7.40 €/kç
	Dry marinade for value-added meats		
	Convenient decor seasoning [dry marinade] with salt for exotic meat products, barbecue meats, steaks, burgers and other added value meats. For all meat types including poultry.		
	Salt, dextrose, spices, hydrolysed vegetable protein (HVP), dry		
	glucose syrup, flavourings, caramel sugar syrup, maltodextrin.		
		1 kg	9.90 €/kg
	00 m/les [00/] an use as desired	20 kg	9.40 €/kg
	20 g/kg [2%] or use as desired.	100 kg	8.90 €/kg
	MOQ may apply	200 kg	8.40 €/kg
		500 kg	7.90 € /kg
	sachets @ 1 kg	1000 kg	7.40 €/kg
52.018	Oriental Classic	fı	om 11.80 €/kç
	Seasoning & Dry Marinade [with salt]		
	Oriental - spicy, decorative seasoning with lots of herbs and a distinctive sesame and curry taste. To add value to many dishes		
	and convenience foods, and to add flavour and appeal to	AND THE REAL PROPERTY.	
	sausage specialities.		
	Spices, dextrose, salt, rape oil.		
		1 kg	15.75 €/kg
		20 kg	14.95 €/kg
	Use as desired; we recommend 15-20 g/kg.	100 kg	14.15 €/kg
	MOQ may apply	200 kg	13.35 €/kg
		500 kg	12.60 €/kg
	sachets @ 1 kg	1000 kg	11.80 €/kg
40.066	Paprikachips green 3 mm	fı	om 15.90 €/k
	Selected, choice quality bell pepper		



40.066 Paprikachips green 3 mm (continued)

from 15.90 €/kg

Selected, choice quality bell pepper

Small cut green paprika chips, dried, approx. 2-3 mm. Use to add value to many food and meat products. Especially useful to upgrade large diameter cooked sausages, such as Mortadella.

Paprika

Use as desired. MOQ may apply

cartons @ 20 kg



1 kg	16.50 €/kg
100 kg	16.40 €/kg
200 kg	16.30 €/kg
500 kg	16.20 €/kg
1000 kg	16.10 €/kg
1500 ka	15.90 €/ka

40.063 Paprikachips green 9 mm

from 14.90 €/kg

Selected, choice quality bell pepper

Selected, choice quality green paprika flakes, dried, 9x9 mm. Use to add value to many food and meat products. Especially useful to upgrade large diameter cooked sausages, such as Mortadella.

Paprika

Use as desired. MOQ may apply

cartons @ 20 kg



1 kg	15.50 €/kg
100 kg	15.40 €/kg
200 kg	15.30 €/kg
500 kg	15.20 €/kg
1000 kg	15.10 €/kg
1500 kg	14.90 €/kg

40.067 Paprikachips red 3 mm

from 12.90 €/kg

Selected, choice quality bell pepper

Small cut red paprika chips, dried, approx. 2-3 mm. Use to add value to many food and meat products.

Paprika

Use as desired. MOQ may apply





40.067			om 12.90 €/k
	Selected, choice quality bell pepper		
		1 kg	13.50 €/kg
	cartons @ 25 kg	100 kg	13.40 €/kg
	-	200 kg	13.30 €/kg
		500 kg	13.20 €/kg
		1000 kg	13.10 €/kg
		1500 kg	12.90 €/kg
40.062	Paprikachips red 9 mm	fr	om 11.90 €/k
	Selected, choice quality bell pepper		
	Large cut red paprika chips, dried, approx. 8-10 mm. Use to add value to many food and meat products. Especially useful to		
	upgrade large diameter cooked sausages, such as Mortadella.		
	Paprika	1	
		1 kg	12.50 €/kg
	Use as desired.	100 kg	12.40 €/kg
	MOQ may apply	200 kg	12.30 €/kg
		500 kg	12.20 €/kg
	cartons @ 17.5 kg	1000 kg	12.10 €/kg
		1500 kg	11.90 €/kg
40.115	Paprikachips red/green 3 mm Selected, choice quality bell pepper	from 12.90 €/kg	
	Small cut red and green paprika chips, dried, approx. 2-3 mm.		
	Use to add value to many food and meat products. Especially		
	useful to upgrade large diameter cooked sausages, such as		
	Mortadella.		
	Paprika		
	·	1 kg	13.50 €/kg
	Lloo oo daalirad	100 kg	13.40 €/kg
	Use as desired.	200 kg	13.30 €/kg
	MOQ may apply	500 kg	13.20 €/kg
		1000 kg	13.10 €/kg
	bags @ 20 kg	1500 kg	12.90 €/kg
40.116	Paprikachips red/green 9 mm	from 14.40 €/kg	
	Selected, choice quality bell pepper		



Paprikachips red/green 9 mm (continued) 40.116

from 14.40 €/kg

Selected, choice quality bell pepper

Large cut red and green paprika chips, dried, approx. 8-10 mm. Use to add value to many food and meat products. Especially useful to upgrade large diameter cooked sausages, such as Mortadella.



Paprika

Use as desired. MOQ may apply

bags @ 25 kg

1 kg	15.00 €/kg
100 kg	14.90 €/kg
200 kg	14.80 €/kg
500 kg	14.70 €/kg
1000 kg	14.60 €/kg
1500 kg	14.40 €/kg

10.080 **Pastrami Classic**

Decor seasoning for Pastrami, Roast Beef

Colourful, decorative outside seasoning for Pastrami and Roast Beef. Use any of various AGAGEL® preblends in addition to improve texture and yield.



Recipes

Find the AGAGEL® pre-blend that suits your business best to improve texture and yield by checking the brochure below.

Use as a rub as desired; we recommend 20-25 g/kg MOQ may apply

sachets @ 1 kg



from 10.65 €/kg

1 kg	14.25 €/kg
20 kg	13.50 €/kg
100 kg	12.80 €/kg
200 kg	12.10 €/kg
500 kg	11.40 €/kg
1000 kg	10.65 €/kg

40.059 Pepper black & white broken 0500/1600

Double cleaned and sieved, steam-sterilized

Spicy, aromatic black/white pepper broken. Use to add value to sausage and meat products, and other food preparations. Granules size 0.5-1.6 mm

Pepper.Reduced bacteria count by steam sterilization.



from 10.20 €/kg



40.059	Pepper black & white broken 0500/1600 (continued) from 10. Double cleaned and sieved, steam-sterilized		om 10.20 €/kç
	Double dealled and dieved, dealli definized	1 kg	10.80 €/kg
		100 kg	10.70 €/kg
	Use as desired.	200 kg	10.60 €/kg
	Also available in 1-kg-sachets	500 kg	10.50 €/kg
	MOQ may apply	1000 kg	10.40 €/kg
		1500 kg	10.40 €/kg
	bags @ 25 kg	1000 kg	10.20 C/Ng
40.018	Pepper black broken 710/2000	1	from 7.90 €/kg
	Double cleaned and sieved, steam-sterilized		
	Black broken pepper of uniform corn size: 0.7-2 mm. Use to add		
	value to sausage and meat products.		
	value to sausage and meat products.		
	Pepper.Reduced bacteria count by steam sterilization.		
		1	
	Use as desired.	1 kg	8.50 €/kg
	Also available in 1-kg-sachets	100 kg	8.40 €/kg
	MOQ may apply	200 kg	8.30 €/kg
	mod may apply	500 kg	8.20 €/kg
		1000 kg	8.10 €/kg
	bags @ 25 kg	1500 kg	7.90 €/kg
		· ·	3
52.052	Roast Chicken	from 10.65 €/kg	
	Seasoning & Dry Marinade [with salt]		
	Fine redish blend of spices, developed for seasoning chicken and		
	chicken parts, especially rotissery chicken. Contains salt,		
	chicken parts, especially roussery chicken. Contains sait,	7.44	Ohn.
	additional use of salt is not recommended.		
	additional use of salt is not recommended.	1 kg	14.25 €/kg
	additional use of salt is not recommended. Spices, salt (33%), natural flavouring, sugar, dextrose.	1 kg	14.25 €/kg
	additional use of salt is not recommended. Spices, salt (33%), natural flavouring, sugar, dextrose. MOQ may apply	20 kg	13.50 €/kg
	additional use of salt is not recommended. Spices, salt (33%), natural flavouring, sugar, dextrose.	20 kg 100 kg	13.50 €/kg 12.80 €/kg
	additional use of salt is not recommended. Spices, salt (33%), natural flavouring, sugar, dextrose. MOQ may apply	20 kg 100 kg 200 kg	13.50 €/kg 12.80 €/kg 12.10 €/kg
	additional use of salt is not recommended. Spices, salt (33%), natural flavouring, sugar, dextrose. MOQ may apply	20 kg 100 kg 200 kg 500 kg	13.50 €/kg 12.80 €/kg 12.10 €/kg 11.40 €/kg
	additional use of salt is not recommended. Spices, salt (33%), natural flavouring, sugar, dextrose. MOQ may apply Use 20-30 g/kg.	20 kg 100 kg 200 kg	13.50 €/kg 12.80 €/kg 12.10 €/kg
52.046	additional use of salt is not recommended. Spices, salt (33%), natural flavouring, sugar, dextrose. MOQ may apply Use 20-30 g/kg.	20 kg 100 kg 200 kg 500 kg 1000 kg	13.50 €/kg 12.80 €/kg 12.10 €/kg 11.40 €/kg



Savannah Classic (continued) 52.046

from 11.40 €/kg

Seasoning & Dry Marinade [with salt]

Convenient blend of spices and salt to add flavour and appeal to poultry products, including chicken wings, drumsticks and thighs. Best for BBQ-chicken. Contains encapsulated salt to prevent loss of meat juice of pre-seasoned meat.

Spices, iodized salt (salt, potassium iodate), palm fat hardened, flavour enhancer [E 621], spice extract.

10-20 g/kg or use as desired. MOQ may apply

sachets @ 1 kg



1 kg	15.25 €/kg
20 kg	14.45 €/kg
100 kg	13.70 €/kg
200 kg	12.95 €/kg
500 kg	12.20 €/kg
1000 kg	11.40 €/kg

52.023 **Tandoori Paste Compound**

Basic Compound to Make Tandoori Paste

Indian classic flavour for ethnic food dishes. For chicken, rice and vegetable dishes. Contains salt, additional use of salt is not required.

Salt (35%), spices, maltodextrin, beetroot-juice-powder (maltodextrin, beetroot-juice-concentrate, acidifier [E 330]), modified starch, acidity regulator [E 262], thickener [E 412, E 415], flavouring. MOQ may apply

100 g/kg Tandoori paste.

Recipe suggestion: Mix 30% Tandoori Compound with 20% vegetable oil. Add 15% Yoghurt + 35% water and blend well. Use 100 g of the paste with 1 kg meat/food for marination.

sachets @ 1 kg



from 7.40 €/kg

1 kg	9.90 € /kg
20 kg	9.40 €/kg
100 kg	8.90 € /kg
200 kg	8.40 €/kg
500 kg	7.90 €/kg
1000 kg	7.40 €/kg

52.050 Tikka Seasoning

Seasoning & Dry Marinade [with salt]

Seasoning with salt and visible herbs to marinate roasts. Use also for meat cuts and for stir fry dishes. Excellent for lamb kebap. No added MSG.

from 12.35 €/kg



52.050	Tikka Seasoning (continued)		from 12.35 €/kg
	Seasoning & Dry Marinade [with salt]		
		1 kg	16.50 €/kg
•	Spices, salt, sweet whey powder, yeast extract, spice extracts,	20 kg	15.65 €/kg
	separating agent - silica [E 551], acidifier - citric acid [E 330].	100 kg	14.85 €/kg
	separating agent - sinca [E 331], acidiner - citric acid [E 330].	200 kg	14.00 €/kg
		500 kg	13.20 €/kg
	20 g/kg or use as desired.	1000 kg	12.35 €/kg
	MOQ may apply		
	sachets @ 1 kg		